

CANAPES - £4 (Choose 3)

Cauliflower fritters with a walnut and mint chutney
Lentil and walnut kofta's with spiced lebneh
Pumpkin and feta triangles with mint dipping sauce
Fried aubergine sticks with sumac and honey
Coated olives with spicy yoghurt
Spiced prawns with coriander mayo (+£1) *

3 COURSES WITH SIDES TO SHARE - £35

STARTERS

Beetroot carpaccio and lentil tuile with a pomegranate and date dressing
Baharat and chilli spiced fish boreks
Pumpkin kibbeh's with homemade lebneh and a tomato and mint salad
Mackerel fillet with a toasted buckwheat salad
Salt and pepper squid with Thai style dipping sauce (+£2) *
Indonesian crab cakes with a fresh green salad (+£2) *

MAINS

Chermoula, tomato and monkfish tagine (+£3) *
Fried seabass on a tahini and curry sauce (+£3) *
Thai lamb massaman curry
Pakistani venison and sweet potato curry with pomegranate and aromatic spices
Arabian lamb stew with middle eastern spices

VEGETARIAN MAINS

North Indian pumpkin, potato and green bean curry with chilli, turmeric and tamarind
Sri Lankan Cauliflower and cashew coconut curry
Vietnamese tofu and vegetable curry with coconut, star anise, cumin and coriander
Persian aubergine and tomato stew with pomegranate, cumin, turmeric and cinnamon

SIDE DISHES TO SHARE (Choose 2)

Aubergine coated in za'atar breadcrumbs
Tomato salad with pomegranate molasses
Balsamic roasted beetroot
Broccoli with anchovies and capers
Cauliflower and peas with chilli and coriander
Chilli and coriander potato dumplings
Yellow savoury rice
Mushroom Biryani
Saffron Pommes Anna

DESSERTS

Sweet apple samosas with cinnamon, cardamom and mace served with rose water cream
Pine nut, pistachio and almond filled filo pastry soaked in rose water syrup
Orange flower, ricotta and pistachio tart with cinnamon rhubarb compote
Pistachio meringue with raspberries and basil, served with rose water whipped cream
Brioche bread pudding with saffron, ricotta, cranberries and chopped nuts
Chocolate and cinnamon torte
White chocolate and cardamom mousse

* We use the freshest of fish, brought up daily from Poole harbour. As the fishing catch changes on a daily basis, the prices are prone to fluctuate. The supplements for our fresh fish dishes cover these fluctuations.